

SIX SATURDAY NIGHT REDS

- **2016 Tranche Pape** \$30
44% Syrah, 31% Mourvedre, 14% Grenache, 11% Cinsault
Tracnhe's Rhone homage. Wild, brambly aromas of red and black cherry, forest floor and dark berry fruits are infused with notes of lavender, mint, incense and sage. The wine is layered and supple on the palate with an elegant texture and a rich array of both lush and earthy characters. Light, dusty tannins combine with a graphite-like minerality, gently building to a delicate and long-lasting finish. **Wine Club Special Price \$30**

- **2015 Bodegas Calar Abrego de Calar** \$20
Tempranillo
From high elevation vineyards on Volcanic soils in La Mancha, polished fruit and lead pencil minerality lead to a plush and gracious yet mouthwatering flavor and finish.

- **2012 Riello Delle Balze Vino Nobile Reserva** \$22
Vino Nobile di Montepuciano Riserva aged for 24 months in oak barrels, the wine has a persistent red berry and spice notes. On the palate is sapid full and soft with a perfect amalgam of tannins and acidity. A wine with great structure and layers.

- **2016 Mas Doix Les Crestes Priorat** \$25
80% Grenache, 10% Carignan, 10% Syrah
Pure and freshly fruited, with wonderfully bright, expressive wild berry fruit flavors, this is a wine with balanced acidity, supple tannins, and true Priorat character with earthy, dark fruits, orange peel, chocolate, leather, cumin, and general freshness.

- **2016 Meadowcroft Napa Valley** \$20
Cabernet Sauvignon
Dark, ripe berries with a hint of toasted oak aromas lead into dark chocolate and cassis flavors that shine through the structured, mouthfilling tannins that are silky and plush. This is sure to improve with age; best now through 2025. **Was \$30 now \$20**

- **2016 Domaine Boisson Cros de Romet Cairanne** \$25
80% Grenache, 20% Syrah
Domaine Boisson is one of the finest estates in Cairanne. The 2016 Cros de Romet offers lots of spice, black raspberry, licorice and cherry blossom-like aromas and flavors, along with the classic melted licorice, roasted herbs and the background meatiness that's always found in this cuvee.

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THREE SATURDAY NIGHT WHITES

- **2018 Orr Old Vine Chennin Blanc** \$25
Hand-harvested from vines nearly four decades old, this fresh, dry, 100% Chenin blanc was fermented naturally with native yeast. The 2017 Chenin is green-gold in color and has a nose of fresh lime zest, pineapple, and honeydew melon rind. It's lively, bright, precise and a tiny bit saline in the mouth with a hint of cucumber peel and wet sidewalk in the finish.
12% alcohol by volume

- **2017 Colterenzio Sauvignon Blanc Prail** \$20
From the Südtirol region of the Alto Adige, The Prail has notes of elderflower, gooseberry and delicately scented herbs. The grapefruit, lemon and fennel seed character is impressive on the nose and palate. The wine has a medium-to-full body and bright acidity with a lemon rind aftertaste.

- **2017 Pazo Señorans Albariño** \$20
Pazo Señorans lies in close proximity to the sea on acidic, sandy soils created by the natural decomposition of the granitic bedrock below. The Pazo takes Albarino to a whole new level. The wine is wonderfully perfumed with round viscous body packed with a cornucopia of citrus flavors.

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